



Brunch # 1
(Minimum 40 people)
Available 10:30 am – 1:00 pm

*Southwestern Scrambled Eggs with Warm Tortillas and Fresh Salsa
(Peppers, Onions, Cilantro & Potatoes)*

Tomato, Basil & Smoked Mozzarella Quiche

*Lyonnaise Potatoes
Applewood Bacon*

*French Vanilla Yogurt
Accompanied by Granola, Dried Apricots, Cherries and
Fresh Seasonal Berries*

Fresh Fruit Salad

*Assortment of Freshly Baked Breakfast Breads
Assorted Mini Muffins, Scones, Fruit Filled Danish,
Coffee Cakes and Croissants*

Chocolate Dipped Strawberries

Iced Tea and Coffee

Club Service Charge and State Sales Tax Added to All Sales
Member: 18%
Non Member: 21%



Revised 8/2009

Brunch # 2
(Minimum 40 people)
Available 10:30 am – 1:00 pm

*Assortment of Freshly Baked Breakfast Breads
Assorted Mini Muffins, Scones, Fruit Filled Danish
Coffee Cakes and Croissants*

*Scrambled Egg Bar
(See Attached Description)*

OR

*Waffle Bar
(See Attached Description)*

Chicken & Spinach Crepes with Wild Mushroom Cream

Cinnamon French Toast, Maple Syrup and Apple-Pecan Compote

*O'Brien Potatoes
Home Style Hash Browns with Pepper & Onions*

Country Style Sausage Patties

Sliced Melon, Pineapple and Fresh Berry Tray

Cheese Blintzes with Brandied Cherry Sauce

Iced Tea and Coffee

Chef Fee \$50.00 + Per Chef (1 Chef per 40 people)

*Club Service Charge and State Sales Tax Added to All Sales
Member: 18%
Non Member: 21%*



Revised 8/2009

Brunch # 3
(Minimum 40 people)
Available 10:00 am – 1:30 pm

*Assortment of Freshly Baked Breakfast Breads
Assorted Mini Muffins, Scones, Fruit Filled Danish,
Coffee Cakes and Croissants*

*Omelet Bar
(See Attached Description)*

AND

*Waffle Bar
(See Attached Description)*

Tomato, Basil & Smoked Mozzarella Quiche

*Lyonnaisse Potatoes
Applewood Bacon
Country Style Sausage Patties*

*Club Smoked Salmon with Red Onion, Egg, Cream Cheese,
Caviar and Miniature Bagels*

Fresh Fruit Salad

*California Baby Greens Topped with Gorgonzola Cheese, Toasted Walnuts and Sun-
Dried Cherries with Raspberry Vinaigrette*

*Assorted Mini Petite Fours
And
Chocolate Mousse*

Iced Tea and Coffee

Chef Fee \$50.00 + Per Chef (1 Chef per 40 people)

*Club Service Charge and State Sales Tax Added to All Sales
Member: 18%
Non Member: 21%*



Revised 8/2009

Enhancements

Scrambled Egg Bar*

Scrambled Eggs to Order

Cheddar and Swiss Cheeses, Diced Potatoes, Sautéed Onions, Mushrooms, Red Peppers, Broccoli Buds, Asparagus Spears and Diced Tomatoes

Homemade Salsa and Tortillas

Waffle Bar*

Made to Order Waffles with Your Choice of Toppings

*Warm Three Berry Compote
Caramelized Cinnamon Apple and Raisins
Rocky Road Chocolate Sauce
Vanilla Ice Cream
Toasted Pecans
Fresh Whipped Cream*

Omelet Bar *

*Made to Order by Our Chefs with Your Choice of Ingredients
Sharp Cheddar Cheese, Monterey Jack Cheese
Hickory Smoked Bacon, Country Ham, Chorizo Sausage
Fresh Spinach, Diced Tomatoes, Mushrooms, Peppers, Onions, Jalapenos,
Black Olives and Salsa*

**Chef Fee of \$50.00 + Per Chef (1 Chef per 40 people)*

*Club Service Charge and State Sales Tax Added to All Sales
Member: 18%
Non Member: 21%*

Revised 8/2009